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## Serving with Success: Online Learning Modules!

The Department of Elementary and Secondary Education, Food Nutrition Services (DESE FNS) wishes **to extend an invitation** to local education agencies (LEAs) to take advantage of professional development training available online and at the convenience of school nutrition personnel's schedule and availability.

**Serving for Success** is a series of online modules that offer training to assist schools meet their annual professional standards. They provide the training in the following format:

- **Video format** from 5 to 20 minutes in length
- **Variable and relevant topics** from Fresh Fruit and Vegetable Program to School

Lunch and Breakfast Meal Patterns

- **A quiz** with immediate feedback to enhance understanding
- Downloadable **Certificate of Completion**
- **Continuing Education Units** in 15 minute increments

Currently, learning topics fall under these present categories:

- ⇒ **Meal Access and Reimbursement**
- ⇒ **Special Provisions**
- ⇒ **Nutritional Quality and Meal Pattern**
- ⇒ **Resource Management**

⇒ **General Program Compliance**

⇒ **Other Federal Programs**

⇒ **Administrative Review**

Individual learning modules are being added according to new USDA mandates and educational needs of LEAs. Schools are encouraged to take a look at what is available for their staff at <http://dese.mo.gov/financial-admin-services/food-nutrition-services/serving-success>.



## National School Lunch Week October 10-14, 2016

Celebrate NSLW 2016 with the theme of **"Show Your SPIRIT!"** This year's theme reminds parents, students and school officials that a healthy school lunch helps students power through the day! Get started planning your celebration with free tools and resources!

### NSLW 2016 Toolkit

Download the NSLW 2016 toolkit (pdf) for 10+ pages of ideas and resources. The toolkit contains tips and ideas to help you plan a successful campaign.

### Merchandise and Products

Visit the SNA Emporium at [emporium.schoolnutrition.org](http://emporium.schoolnutrition.org) for your official "Show Your Spirit" merchandise, including t-shirts, posters, balloons and much more.

### Certificate of Recognition

Use this Certificate of Recognition (pdf) to thank your staff for all of their hard work during NSLW.

Use this Certificate of Increased Participation (pdf) to recognize the school which had the largest increase in participation during

NSLW.

### "Show Your Spirit" Logo and Artwork

"Show Your Spirit" artwork is a great way to make your NSLW celebration come alive. Use these images on menus, social media, newsletters, and your website\*. A few Facebook cover photos will also be provided! \*For information on appropriate usage, please contact SNA's Service Center at (800) 877.8822

[www.schoolnutrition.org/NSLW](http://www.schoolnutrition.org/NSLW)



# Procurement Reviews



With the start of every school year, changes seem inevitable. For LEA personnel who work in the food service arena, this statement is especially true. Starting this present school year of 2016-2017, DESE FNS will begin conducting reviews of the LEA's procurement procedures.

**The purpose of the Procurement Review is to assess compliance of all procurement activities utilizing funds from the non-profit food service account.**

The Procurement Review schedule aligns with the three year Administrative Review schedule; however the reviews may not be conducted simultaneously. The areas that DESE FNS will review for procurement are: as follows:

- The LEA's written procurement procedures
- The LEA's code of conduct for employees of the LEA who are engaged in the selection, award, and administration of contracts
- All contracts with vendors from the previous school year 2015-2016 which goods or services were purchased using funds from the LEA's non-profit food service account.

The United States Department of Agriculture (USDA) has also developed a Microsoft Excel tool that will be made available to LEAs who have a scheduled review. The review will be completed off-site and all documentation will be sent via mail or email.

In consideration of this school year being the first time to implement the procurement review, only corrective action and technical assistance will be given for any errors that are found.

For detailed information about the Procurement Reviews, please visit: <https://dese.mo.gov/financial-admin-services/food-nutrition-services/procurement>.

## School Wellness Policy Mandate: Final Rule

On July 29, 2016, the USDA Food and Nutrition Service (FNS) finalized regulations to create a framework and guidelines for written wellness policies established by LEAs. The final rule requires LEAs to begin developing a revised local school wellness policy during school year 2016-2017. LEAs must fully comply with the requirements of the final rule by June 30, 2017.

### Content of the Wellness Policy

At a minimum, policies are required to include:

- Specific goals for nutrition promotion and education, physical activity, and other school-based activities that promote student wellness.

LEAs are required to review and consider evidence-based strategies in determining these goals.

- Standards and nutrition guidelines for all foods and beverages sold to students on the school campus during the school day that are consistent with Federal regulations for:
  - School meal nutrition standards, and the
  - Smart Snacks in School nutrition standards.
- Standards for all foods and beverages provided, but not sold, to students during the school day (e.g., in classroom parties, classroom snacks brought by

parents, or other foods given as incentives).

- Policies for food and beverage marketing that allow marketing and advertising of only those foods and beverages that meet the Smart Snacks in School nutrition standards.
- Description of public involvement, public updates, policy leadership, and evaluation plan.

### Wellness Leadership

LEAs must establish wellness policy leadership of one or more LEA and/or school official(s) who have the authority and responsibility to ensure each school complies with the policy.

# School Wellness Policy: Final Rule (cont'd)

## Public Involvement

At a minimum, LEAs must:

- Permit participation by the general public and the school community (including parents, students, and representatives of the school food authority, teachers of physical education, school health professionals, the school board, and school administrators) in the wellness policy process.

## Triennial Assessments

The final rule requires State agencies to assess compliance with the wellness policy requirements as a part of the general areas of the administrative review every 3 years. LEAs must conduct an assessment of the wellness policy every 3 years, at a minimum. This assessment will determine:

- Compliance with the wellness policy,

- How the wellness policy compares to model wellness policies, and
- Progress made in attaining the goals of the wellness policy.

## Documentation

The State agency will examine records during the Administrative Review, including:

- Copy of the current wellness policy,
- Documentation on how the policy and assessments are made available to the public,
- The most recent assessment of implementation of the policy, and
- Documentation of efforts to review and update the policy, including who was involved in the process and how stakeholders were made aware of their ability to participate.

## Updates to the Wellness Policy

The final rule requires that LEAs update or modify the wellness policy as appropriate.

## Public Updates

The rule requires that LEAs must make available to the public:

- The wellness policy, including any updates to and about the wellness policy, on an annual basis, at a minimum, and
- The Triennial Assessment, including progress toward meeting the goals of the policy.

## Resources

A site map of all elements and relevant resources related to the school wellness policy can be found at the [School Nutrition Environment and Wellness Resources site-map](#).

## Recipe Corner: Lentils of the Southwest

### Lentils of the Southwest . . .

*"It's easy to make and the kids love it!" Jeanette says "We always run out and we can never seem to have enough!"*



Jeanette Burnor, kitchen manager, of Warrensburg R-VI High School and CSI graduate (August 2015) serves [Lentils of the Southwest](#) soup without hesitation on a weekly basis as a food item in her high school salad bar.

"It's easy to make and the kids love it!" Jeanette says "We always run out and we can never seem to have enough!"

Lentils are a bean otherwise known as a legume. There are

many varieties that are classified as large or small and are round, oval or heart shaped. They are generally no more than a 1/4 of an inch in diameter. What are some of the advantages to serving Lentils?

- They have a nutty flavor that pleases the palate.
- They do not require soaking like other legumes and . . .
- . . . cook much faster than other legumes making it a perfect fit for incorporating them into school lunch menu.
- Lentils by origin are gluten free and make a great meatless food item.

Warrensburg R-VI school meal program orders lentils through the [USDA Commodities open order form](#) through DESE, FNS.

Recipes like the [Lentils of the Southwest](#) come from the [Team Nutrition Healthy Kids Cookbook for Schools](#) available at <http://healthymeals.nal.usda.gov/recipes-healthy-kids-cookbooks/recipes-healthy-kids-cookbooks-cookbook-schools>.

Since attending CSI, Jeanette has shared her enthusiasm for trying new recipes and renewed sense of confidence in knife skills with her staff. "The staff is excited about trying new recipes and our excitement passes on to our students. We are getting into new things like processing California raisins into our Chili!"



**Feeding Bodies. Fueling Minds.™**

**SAVE THE DATE!!**

**MSNA Annual Conference**

November 4, 5 & 6, 2016  
Stoney Creek Hotel & Conference Center  
Independence, MO  
[www.mosna.org](http://www.mosna.org)

Join the annual conference to learn of new programs and present topics of interest.

- Exhibitors Hall
- Innovation Solution Sessions
- Pre-conference Sessions
- Network Reception
- Awards Banquet
- Keynote Speakers:
  - ◆ Roxanne Evans, Marketing Director, Chick-fil-A
  - ◆ Will Wooten & Paul Larimore, Training and Development Specialists, Shelter Insurance Company



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